

## Special Recommendation

SPARKLING WINE OF RIESLING  
Manufaktur Reuscher-Haart  
Mario Schwang, Piesport/Moselle  
**0,1 L € 7,80**

BILLGIN – Gin from the region  
with Thomas Henry Tonic  
**4 CL € 11,50**

PRISECCO – by Jörg Geiger  
natural non alcoholic  
-Type of Saison-  
**0,1 L € 7,50**

MARTINI FIERO & TONIC  
*Bloodorange infused*  
*Martini-Vermouth & Indian Tonic Water*  
**0,15 € 7,50**



## Starters & Soups

TATAR OF POACHED PLAICE  
*Green asparagus*  
*Curry-Mayonnaise*  
*Crabs*  
*Lemon-oil*  
**€ 18,50**

BEEFBOUILLON  
*Marrowdumplings*  
*Vegetables*  
*Egg royal*  
**€ 9,50**



FILLED AVOCADO  
*Roasted Almonds*  
*Chocolatesalt*  
*Greek yoghurt*  
*lime*  
**€ 16,00**



CREAMSOUPE OF CHERVIL  
*Marinated Ricotta*  
**€ 9,50**



VEGAN VITELLO TONNATO  
*Grilled Aubergine*  
*Tomatoes*  
*Caper berries*  
**€ 16,00**



SNAILS STRASSBOURGIAN ART  
*Gratinated with garlic-Butter*  
*Baguette*  
**€ 16,50**



## Salads

GREEN SALAD  
*Marinated vegetables*  
*Fried breast of chicken*  
*Fruity dip with curry*  
**€ 23,50**

GREEN SALAD  
*Marinated vegetables*  
*gratinated Goatcheese*  
*pickled fruits*  
**€ 23,50**

# Maincourse

## FRIED COTTAGECHEESEMEDAILLONS

*wild green asparagus  
potatoegnocchis  
Tomatojus*

€ 26,50



## WAFFLE OF SPINACH & POTATOES

*Ragout of Mushrooms  
Red onion  
Wild herbs*

€ 26,50



## `FISH & CHIPS' – Catch of the Day

*in a crunchy coat  
Homemade french fries  
Sauce remoulade with truffles  
Small sidedish salad*

€ 29,50



## FILLET OF CHAR FROM ICELAND \*

*Artichokes  
Potatoegnocchis  
Tomatojus*

€ 35,00

## ENTRECÔTE & BRAISED CHEEKS OF REGIONAL VEAL \*

*Celleriac  
Mini-carrots  
potatoecookie*

€ 35,00

## FILLETSTEAK OF BEEF FROM THE EIFEL \*

*Oxtailmarmelade  
Summervegetables  
Sweetpotatoegratin*

€ 35,00

## SADDLE OF „MAIBOCK“ VENISON \*

*Hazelnutcrêpescoat  
Persilpatatoemash  
Dark cherries  
Mushrooms of the Season*

€ 37,00

## SADDLESTEAK OF PORK „A la Maison“

*gratinated with goatcheese  
pear & cranberries  
pesto of walnuts & deep fried rucola  
Pommes croquettes  
Small sidedish salad*

€ 29,50



# Dessert

## HOMEMADE ICECREAM & SORBET

*Marinated fruits  
Cracknel of almonds*

€ 12,00

## WARM APPLDUMPLINGS

*cinnamonsugar  
homemade vanilla-icecream*

€ 12,00



## TARTE OF DARK CHOCOLATE

*Rum from Jamaica  
Pistachio  
peach*

€ 13,50



## VARIATION OF MELONS

*Yoghurt  
Ginger  
Mint*

€ 13,50

# Menu

-combine your own WISHMENUE -

€ 46,00 as Menue in 3 Courses with Soup

€ 52,00 as Menue in 3 Courses with Starter

€ 59,00 as Menue in 4 Courses

€ 5,00 every \*